

Butter Prawns Recipe

Ingredients:

- Prawns – 300 gms, large, deveined, trimmed
- Butter – 2 tblsp
- Green Chillies – 10
- Curry Leaves – few, chopped
- Garlic – 2 cloves, minced
- Salt – 1/4 tsp
- Oil for frying
- Coconut – 1/2 cup, grated (optional)
- Chinese Rice Wine – 1/2 tsp
- Sugar – 2 tsp
- Soy Sauce – 1/4 tsp

Method:

- Dry roast the coconut until golden brown.
- Keep aside.
- Heat oil in a deep frying pan.
- Deep fry the prawns until golden brown and remove.
- Drain excess oil.
- Add butter to a separate pan and place it over medium flame.
- Add the green chillies, curry leaves, garlic and salt.
- Saute for a minute.
- Add the prawns, coconut, sugar, soy sauce and rice wine.
- Fry for 2 minutes and transfer to a plate.
- Serve at once with cooked rice

